

## Chicken in Mushroom and Wine Sauce

3 boneless, skinless chicken breasts  
Kosher salt  
Freshly ground black pepper  
6 tbs. unsalted butter, divided (2 tbs. + 4 tbs.)  
½ yellow onion, diced  
1 lb. white button mushrooms, sliced  
4 green onions, chopped  
2 tbs. all-purpose flour  
2 cups dry white wine (we like Chardonnay)  
1 tsp. dried thyme  
1 tsp. dried basil  
2 bay leaves  
Fresh flat-leaf parsley, chopped, for garnish  
Grated Parmesan, for garnish

Liberal season chicken breast with Kosher salt and freshly ground black pepper. Melt 2 tbs. butter in a large Dutch oven or skillet over medium high heat. Brown chicken on all sides (about 3 minutes per side). Remove chicken to a plate.

In the Dutch oven, melt 4 more tbs. butter. Sauté the onion and mushrooms until softened (about 8 minutes). Add in the green onion; sauté another minute. Sprinkle the vegetables with flour, stir to coat, then cook for about a minute.

Pour in the wine to deglaze the pan, scraping the bottom with a wooden spoon. Allow mixture to reduce, stirring occasionally, for about 5 minutes. Add in the dried thyme, dried basil, and bay leaves. Stir to combine, then add the cooked chicken back to the pot. Partially cover, reduce the heat to medium-low, and allow to simmer for about 20 minutes, stirring occasionally and scraping the bottom with a wooden spoon.

Serve over egg noodles and garnish with fresh parsley and Parmesan, if desired.



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